

## Design Line

### DEMW 654

#### Multifunction oven cooker

60x50cm free standing cooker

4 gas burners

Automatic ignition

Enamelled steel pan-supports

Multifunction oven Class A (6 functions)

Interior light

Minute minder

Sliding drawer type

Accessories: tray, shelf

Easy removable inner door glass

Spare injectors for gas convection

Removable glass lid

Overall dimensions (HxWxD): 85x60x50cm



#### FEATURES



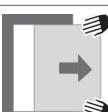
##### Energy rating

De'Longhi cookers have been designed with special care for low Energy consumption. Innovative technologies and insulations allowed Energy consumption performances among the lowest available in the market.



##### PROFESSIONAL COOKTOP

Elegance and modern design: the best esthetical compromise to meet all possible kitchen environments.



##### FULL GLASS DOOR

This innovative system allows better insulation, and a simple way for cleaning its wide smooth surfaces with the inner glass easily removable.



##### BUILDING-IN

All the De'Longhi free standing collection has been developed and approved to be used as building-in, in contact with furniture in the kitchens.

#### FORNO PRINCIPALE



##### OVEN LIGHT

The light within the cavity allows to see and check food cooking



##### TRADITIONAL COOKING

The heat coming from the top and bottom heating elements makes this function ideal for cooking pizzas, cakes, roast of any type and greasy meats like duck and goose.



##### GRILL

Ideal for browning and grilling food that needs high temperatures on surfaces like veal and beef steaks, filet, hamburger and all vegetables.



##### DEFROSTING



Using the fan function only spreads air uniformly and evenly throughout the cavity to defrost quickly frozen food.



#### FAN GRILL

Using the fan cooking function together with the grill makes gratining and grilling faster, with a better heat distribution, leaving the surface of foods unburnt.



#### CONVENTION COOKING WITH FAN

Using the fan with top and bottom heating elements spreads heat uniformly inside the oven and is particularly suitable for foods demanding the same level of coking both inside and outside, like rollroasts, legroasts and fishes, also set on different levels.